User Guide

WINE CELLAR

GB

English

WE26

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Installation

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! It is important that you keep this user guide handy so that you can refer to it at any time. Should you sell, give away, or move the wine cellar, please make sure that this user guide is with it.

! Read this user guide thoroughly. It contains important information about how to use this wine cellar, how to install it, and how to operate it safely.

! Should you need to move the wine cellar, keep it in a vertical position.

Location and Power Connection

Remove packaging

1. Immediately remove the packaging and check to make sure your wine cellar has not been damaged during transportation. If it is damaged, contact your Retailer immediately.
2. Carefully remove the packaging and stickers that protect the product. Open the door and check the components to make sure they are not damaged.
3. Take out the power cable.

Location

1. The wine cellar should be located in a well-ventilated, non-humid open area (do not place it in closets).
2. Place the wine cellar far away from any heat sources.

Power Connection

After transportation, let the wine cellar stand in its intended location for at least 3 hours before you plug it in. Before the power is connected, make sure of the following:

- the wall-outlet should be grounded (earthed) and it must meet the local electric code;
- the wall-outlet should be sufficiently rated to supply the wine cellar's maximum power consumption, indicated in the Technical Information on the right or on the wine cellar's data plate on the bottom right (*see Product Description*);
- the voltage should be as indicated in the Technical Information or on the wine cellar's data plate on the bottom right (*see Product Description*);
- the wall-outlet should be compatible with the wine cellar's plug. If not, replace the outlet or the plug. Do not use extension cords or power strips.

! Once installed, the power cord and the plug must be easy to access.

! The power cable should never be crushed or bent.

! The power cord should be regularly checked and, if necessary, replaced only by a qualified technician.

! The manufacturer cannot be held responsible if these procedures are not followed.

TECHNICAL INFORMATION	
Model	WE26
Temperature	1 Zone
Measurements	Width cm 59 Height cm 68 Depth cm 56,2
Weight **Weight**	76 Kg 97 kg
Wattage	120 W
Energy Consumption	0,9 kWh / 24h
Voltage*	220 V
Frequency*	50 Hz

* These values will vary for each country. For specific product characteristics, check the wine cellar's data plate.
** When empty.

Product Description

Hotpoint

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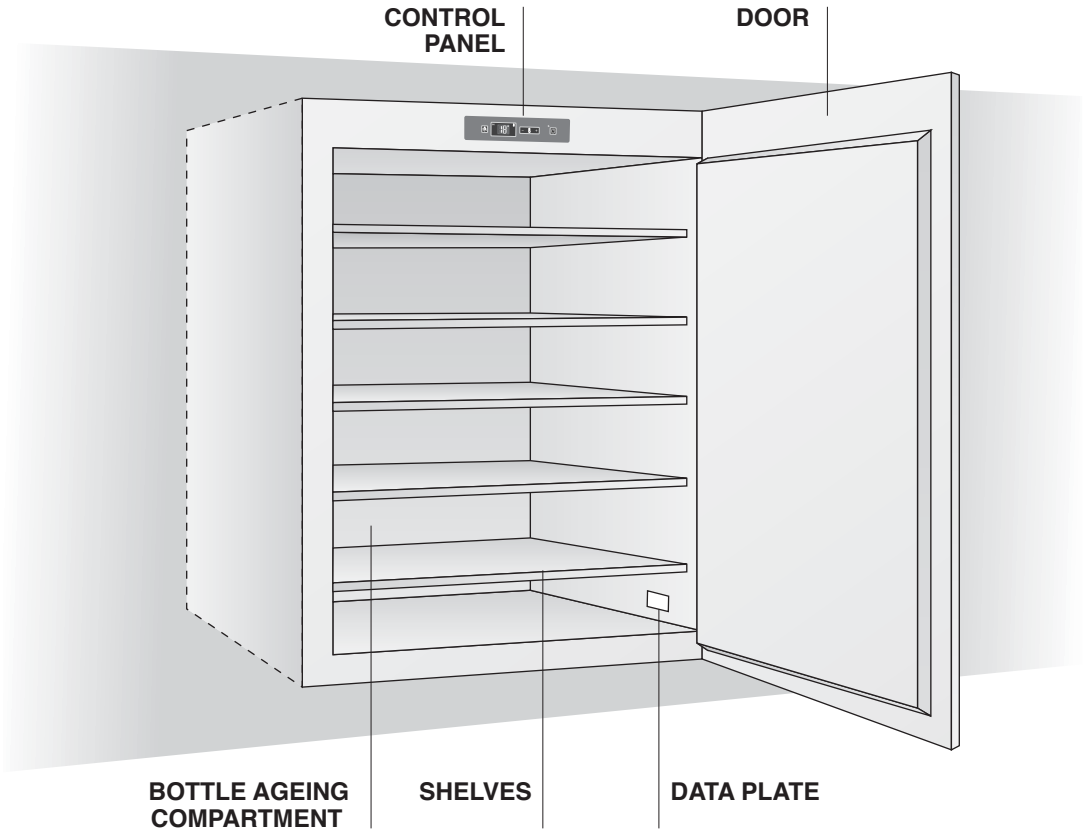
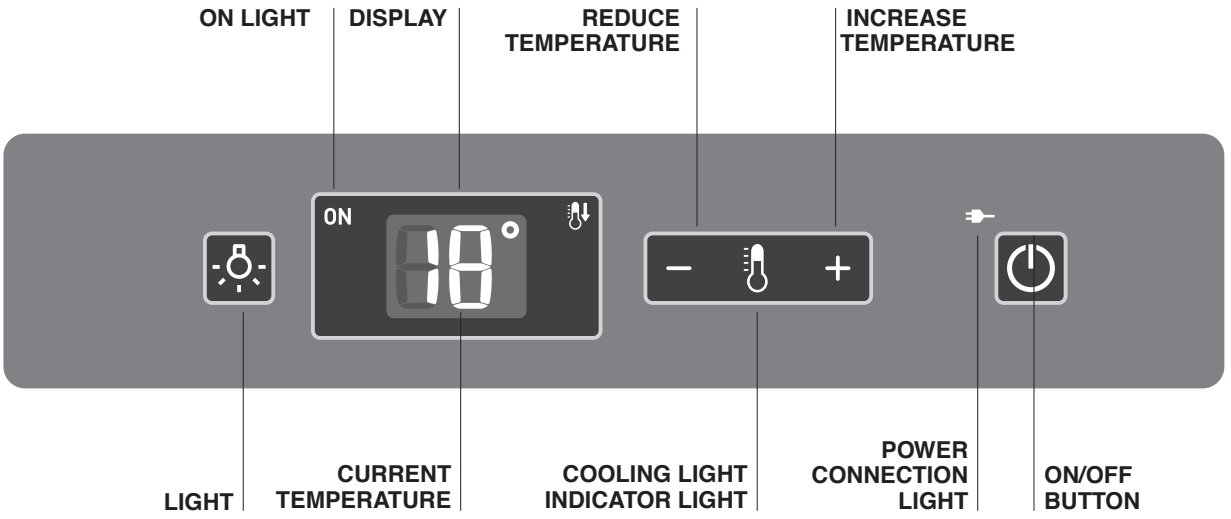
Interior Parts



Control Panel



Using the wine cellar

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Bottle ageing compartment

The ageing compartment's main function is that of guaranteeing that your wines are preserved in optimal conditions.

The wine cellar's temperature was factory pre-set at 15° C, a temperature that is considered optimal for most wines.

Wine has a complex nature and it derives from a long and slow process. In order to best express its attributes, very specific conditions are necessary.
All wines are preserved at the same temperature, but, depending on their different characteristics, wines are served and tasted at very different temperatures (*see the Table of ideal wine temperatures*).
Therefore, just as for manufacturers' wine cellars, for your new appliance, the absolute temperature value is not important for preserving your wine. Rather, the constant temperature through time is important. Wine preservation is ideal at any temperature, as long as that temperature does not vary.

Manual temperature control

Should you need to adjust the temperature inside the wine cellar, follow the instructions below:

1. When you plug in your wine cellar, the display shows the temperature that has been set
2. Press the UP button (*see Control Panel*) for one second. The temperature will begin to blink.
3. Press the + or – buttons until you reach the desired temperature.
4. Wait 5 seconds for the temperature to stop blinking.
5. Wait until the wine cellar reaches its temperature before you place the wine bottles inside.

The inside light does not go on (or it goes off temporarily) when the inside temperature goes over 24° C. This allows you to reach the pre-set temperature more quickly.

Table of ideal wine temperatures

This table indicates the approximate temperatures at which wine should be served. Should one of your wines need to be served at a temperature that is greater than the temperature inside your wine cellar, we suggest that you leave it wine out for the time that is necessary before you serve it.

Amarone della Valpolicella	17°C
Barbaresco	17°C
Barolo	17°C
Beaujolais	13°C
White liquered Bordeaux	6°C
Dry White Bordeaux	8°C
Red Bordeaux	17°C
White Bourgogne	11°C
Red Bourgogne	18°C
Brunello	17°C
Champagne	6°C
Chianti Classico	16°C
Languedoc-Roussillon	13°C
Passito di Pantelleria	6°C
Rosé Provence	12°C

Dry and Sweet Sparkling Wines	6°C
Verdicchio di Matelica e dei Castelli di Jesi	8°C
White wines from Trentino Alto Adige	11°C
Franciacorta White Wines	11°C
Dry aromatic white wines	10°C
Dry, young, and fruity white wines	8°C
White wines from Friuli Venezia Giulia	11°C
Rodano wines	15°C
Dry white wines from the Loire	10°C
Liquered wines from the Loire	7°C
Red wines from the Loire	14°C
Liquered Passito wines	8-18°C
Rosè Wines, New Wines	12°C
Light red wines with mild tannic	14°C
Red, rather tannic wines with medium structure	16°C

Stocking the wine bottles

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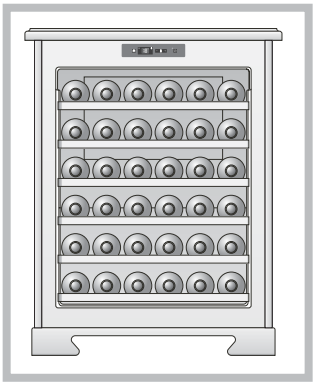
Standard 36-bottle stock

The 36-bottle stock (for standard, mixed, and renana bottles) is recommended for wines that need to be visible and easily removed.

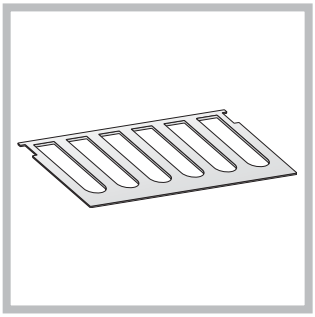


STANDARD
36 Bottles
(100% lying down)
5 shelves

Position each bottle into the slots on the 5 wooden shelves. 6 bottles can be placed on the bottom of the wine cellar.

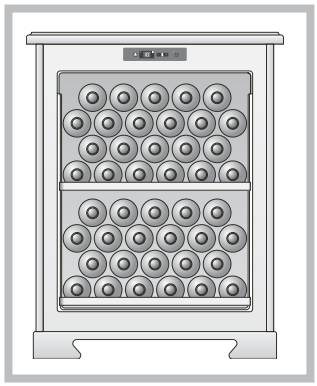
! The wooden shelves have a special blocking system so that your bottles do not accidentally fall and break.

We suggest you place the Renana bottles onto the lower shelf and the bottom of the wine cellar because they have been specially designed to hold larger bottles.

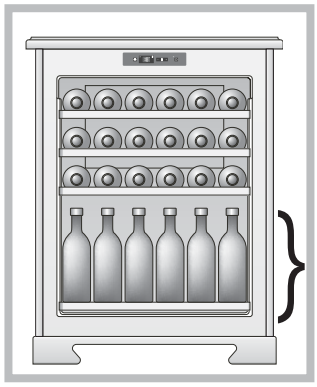


! The wooden shelf can safely hold up to 22 bottles.

Some stocking configurations

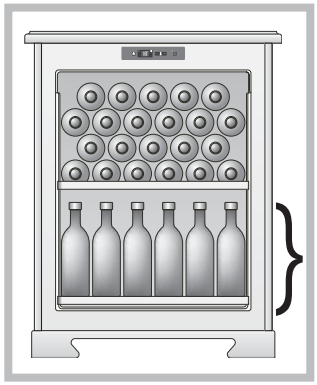


PRESERVATION
44 Bottles
(100% lying down)
1 shelf



SERVICE
42 Bottles (50% lying down, 50% standing)
3 shelves

4 rows



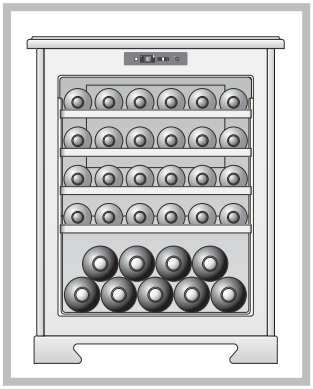
MAXIMUM STOCK
46 Bottles (48% lying down, 52% standing)
1 shelf

4 rows

Champagne bottle stock

Champagne bottles are larger than standard bottles. They must be placed onto the base of the wine cellar, which can hold up to 5.

If you want to stock more than 5 Champagne bottles in your wine cellar, remove the 5th shelf and stock the bottles in two rows (placing the bottles in the second row between those on the bottom row). This will hold up to 9 bottles.



Removing the wooden shelves

Follow the instructions below to remove the wooden shelves:

1. Hold the front part of the shelf with one hand.
2. With the other hand push the back of the shelf upward.
3. Slowly remove the shelf by pulling it toward you. Pull out the shelf by 1/3 of the way if you need to remove or replace bottles.
4. Remove or replace the bottles you need and push the shelf back, making sure it locks into place.
5. Make sure the shelf is in place by trying to pull it out once again. If it moves, push it back in again until it is securely in place.

To completely remove the shelf, follow step 1 and 2 and remove all bottles that on the shelf. Slowly pull the shelf toward you until you remove it from its slots.

! Do not, under any circumstances, remove more than one shelf at a time.

For a small number of bottles

If you do not need to store enough bottles to fill the entire wine cellar, we suggest that you divide them up between the available shelves and that you do not place them all on top or on the bottom.
Place the bottles in the centre of the shelves to see them better from the outside.

Maintenance and troubleshooting

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Care and maintenance

Disconnecting the wine cellar

During cleaning and maintenance, it is imperative that you unplug the wine cellar

Troubleshooting

If you notice that your wine cellar is not working properly, check with the following list before you call your Service Centre.

Problem	Possible causes/solutions
The compressor does not work	• The plug is not plugged into the wall-outlet or not enough to make contact. Or, there could be a power failure in your home. • The wall-outlet is not in working order. Plug the wine cellar into another wall-outlet to check.
The compressor never stops	• Contact the Service Centre

! For a longer life of the product, check your wine cellar regularly so that any problems can be caught in time.

! Any work that is done to the wine cellar should be performed by your authorized local Service Centre.

! Brief power shortages do not affect wine preservation. Damage to wine will occur only when operational or hygrometry problems are left unchecked for a long time.